GB

BUILT-IN / TABLE TOP HOB GAS COOKER USER MANUAL

Dear Costumer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

Pieces of packaging (plastic bags, polystyrene etc.) must not be left within reach of children, as they are potentially dangerous. Please dispose of packaging thoughtfully by the appropriate means.

To this effect, we recommend that you read the entire guide carefully before ope keep it as a reference.

ATTENTION!

THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND ONLY USED IN A WELL VENTILATED LOCATION. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE.

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2. INSTALLATION OF YOUR COOKER
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2 - INSTALLATION OF YOUR COOKER

ELECTRICAL CONNECTION and SECURITY

1. *Your cooker requires a 13 or 16 Amp fuse. If necessary, installation by a qualified electrician is recommended.*
2. *With 230Volt AC, 50 Hz (for SA will be 220-240V,50-60 Hz), electrical supply, and requires a 16 Amp (for England 13 Amp) fuse. If the mains are different from this specified value, contact an electrician or your authorised service.*
3. *Electrical connection of the hob should only be made using sockets with Earth system installed (for England B.S. Approved sockets with Earth system), and in compliance with Regulations. If there is no proper socket with Earth in place, immediately contact a qualified electrician. The Manufacturer will not be responsible for damage or injuries that can arise because of inappropriate supply outlets with no earth system.If the ends of the electrical connection cable is open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to*
4. *If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.*
5. *Electrical cable shouldn't touch the hot parts of the appliance.*

GAS CONNECTION and SECURITY

1. *Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe*

   by heating in boiling water, and tighten the clamp with screw driver.
2. *For soundness testing; ensure that the gas controls are closed,*
3. *Apply only Approved Leak Detection solutions to the connections for leaks.*
4. *If the hob is installed above a cupboard or openable drawer, a heat protection panel must be installed under the hob with a minimum 15 mm clearance.*

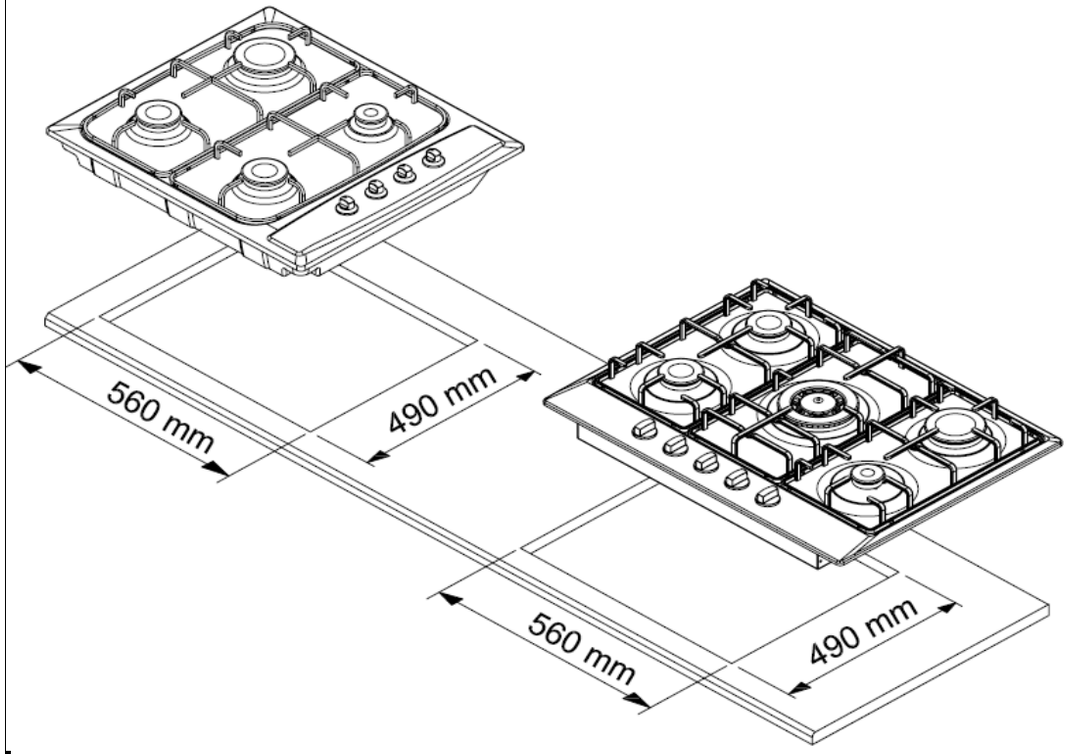
Caution! Make the oven connection to the gas inlet valve,the hose length must be short and be sure that there is n

sholud not be longer than 125 cm for safety.

RE-INSPECT THE GAS CONNECTION.

DO NOT MAKE GAS HOSE and ELECTRICAL CABLE OF YOUR COOKER GO THROUGH THE HEATED AREAS, SPECIALLY THROUGH THE REAR SIDE OF THE COOKER. DO NOT MOVE GAS CONNECTED COOKER. SINCE THE FORCING SHALL LOOSEN THE HOSE, GAS LEAKAGE MAY OCCUR.

2 - INSTALLATION OF YOUR COOKER (FOR BUILT-IN HOB)



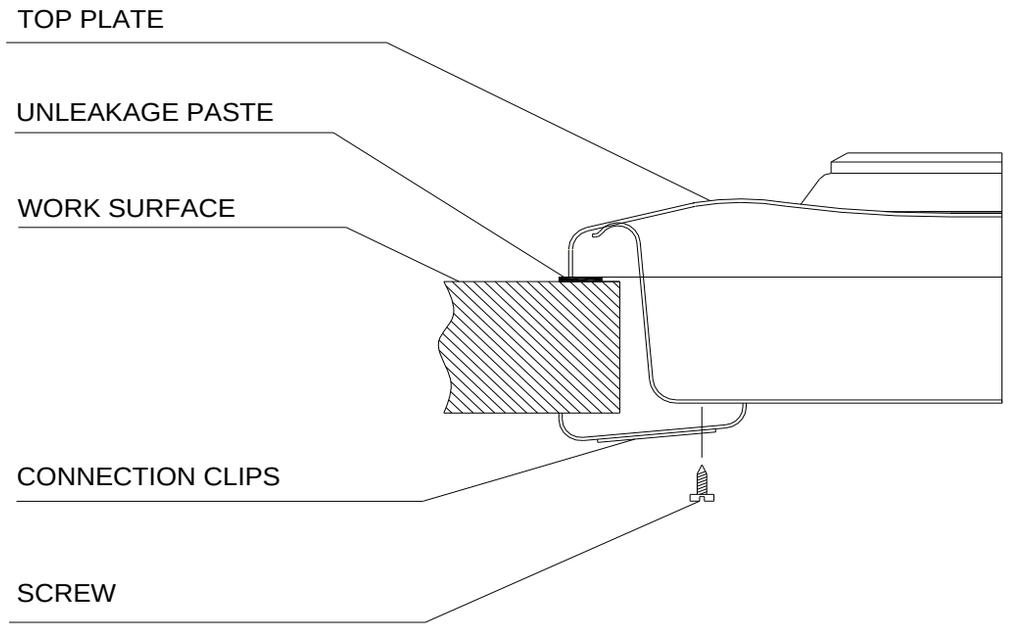
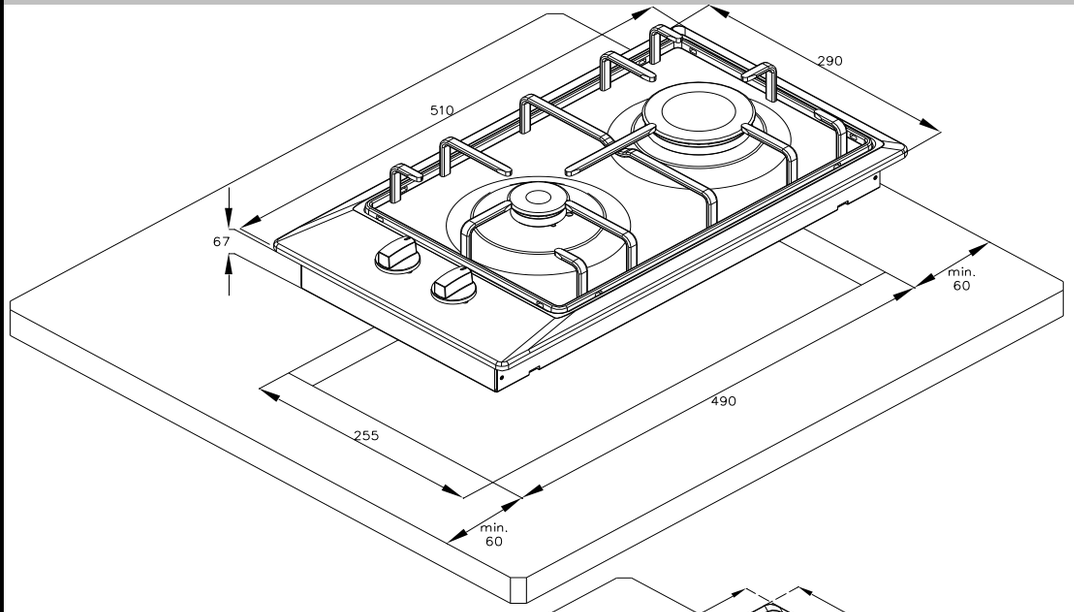


Figure-1

Please install the unleakage paste strip to the edge of the hob top.
Then you must install your hob into the worksurface.After should cut the paste by knife which parts out of hob. You will see dimensions for housing (Figure 1)
Finally, you must secure the hob to the underside of the worksurface with connection clips and screws (Figure-2)

1- This appliance must be installed by a competent person and with particular attention to air circulation.
2- The housing must be heat resistant to a temperature of 95 °C as per EEC directives

2 - INSTALLATION OF YOUR COOKER (FOR BUILT-IN DOMINO HOB)



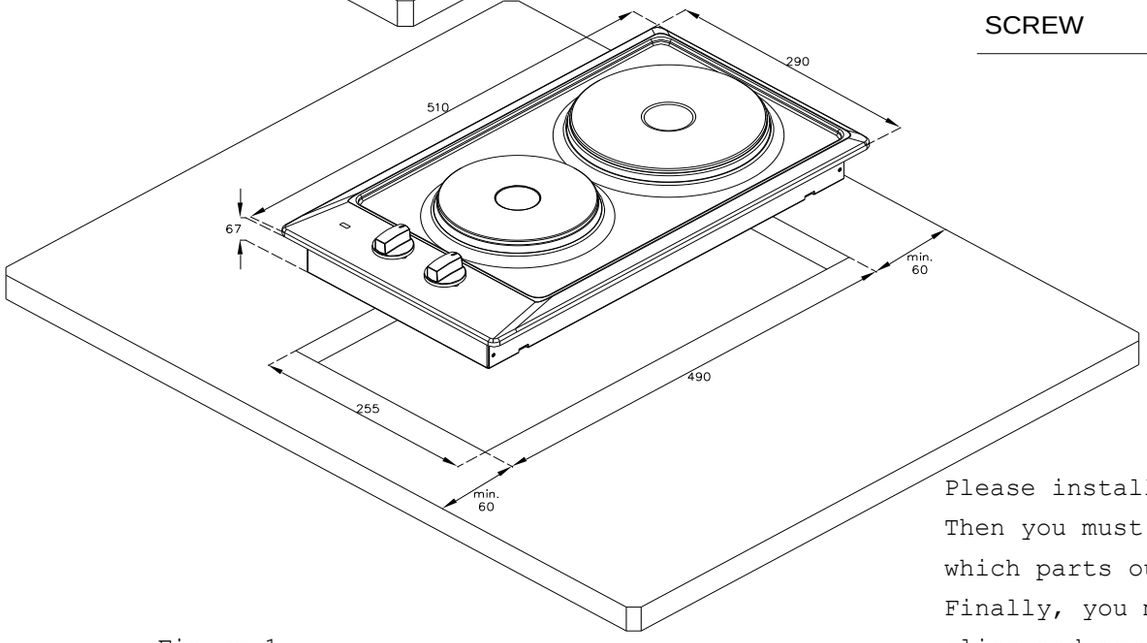
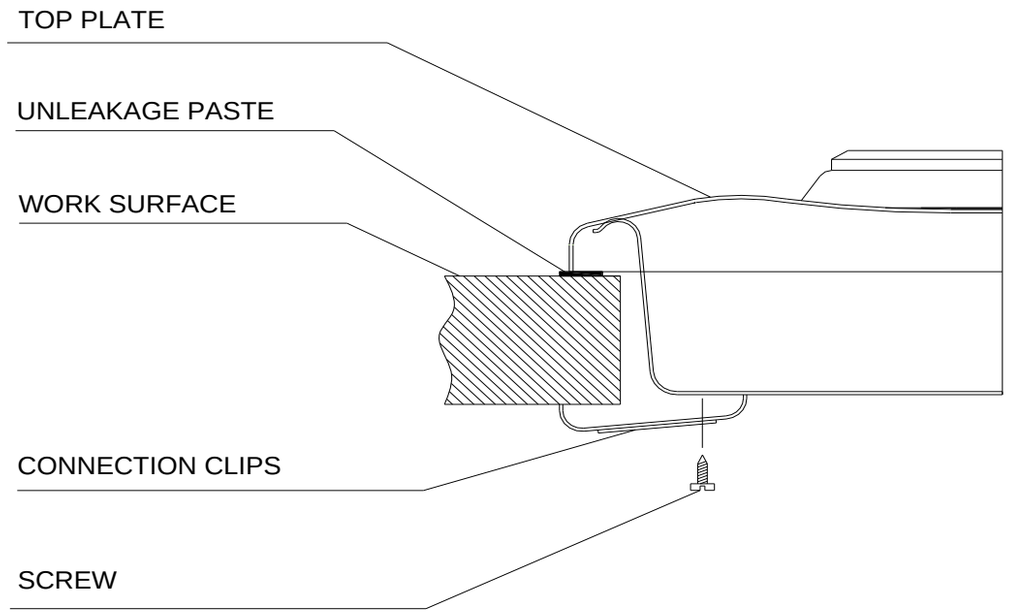


Figure-1



Please install the unleakage paste strip to the edge of the hob top. Then you must install your hob into the worksurface.After should cut which parts out of hob. You will see dimensions for housing (Figure 1 Finally, you must secure the hob to the underside of the worksurface clips and screws (Figure-2)

1- This appliance must be installed by a competent person and with particular attention to air circulation.

2- The housing must be heat resistant to a temperature of 95 °C as per EEC directives

2 - INSTALLATION OF YOUR COOKER (FOR BUILT-IN SECURITY HOB)

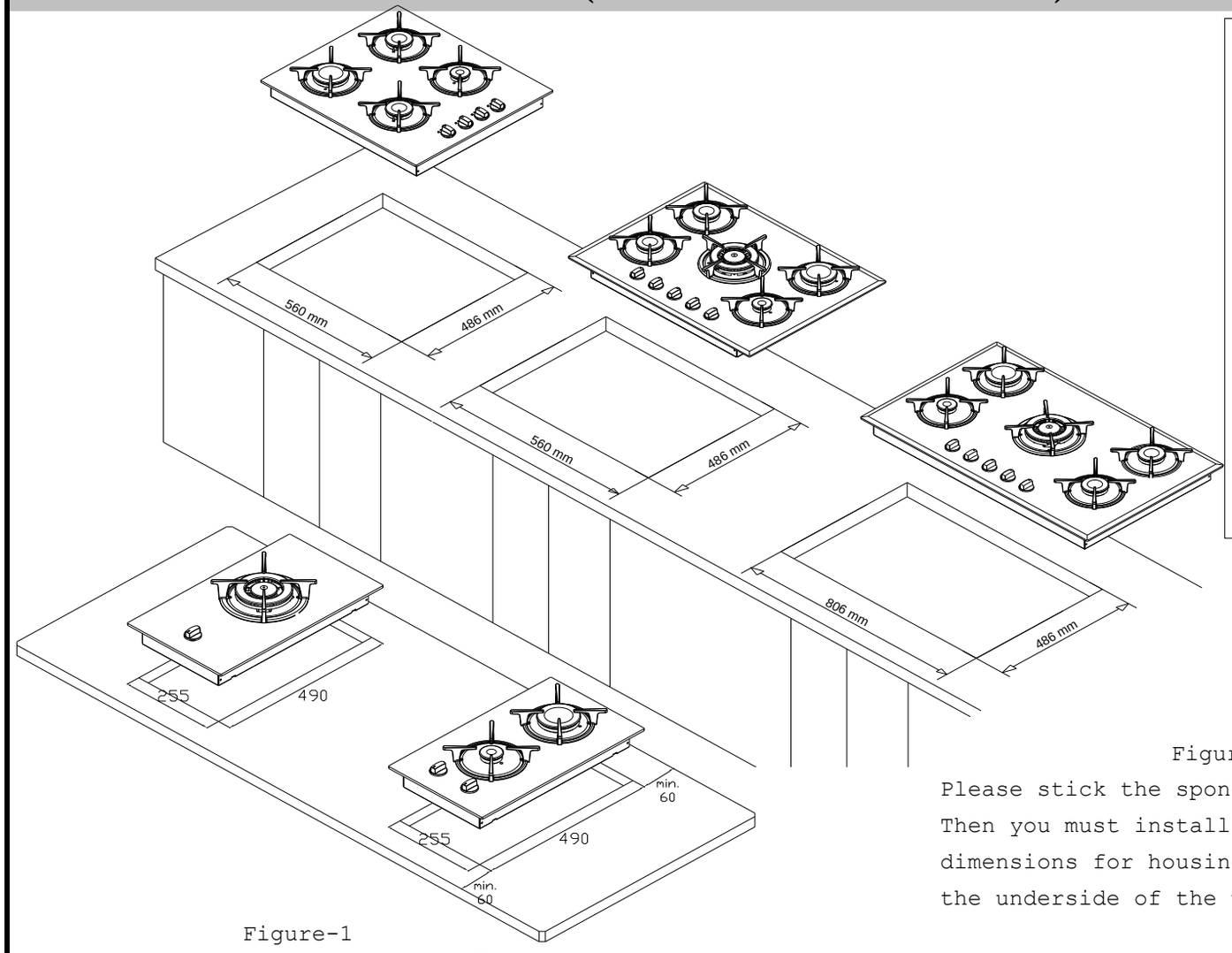


Figure-1

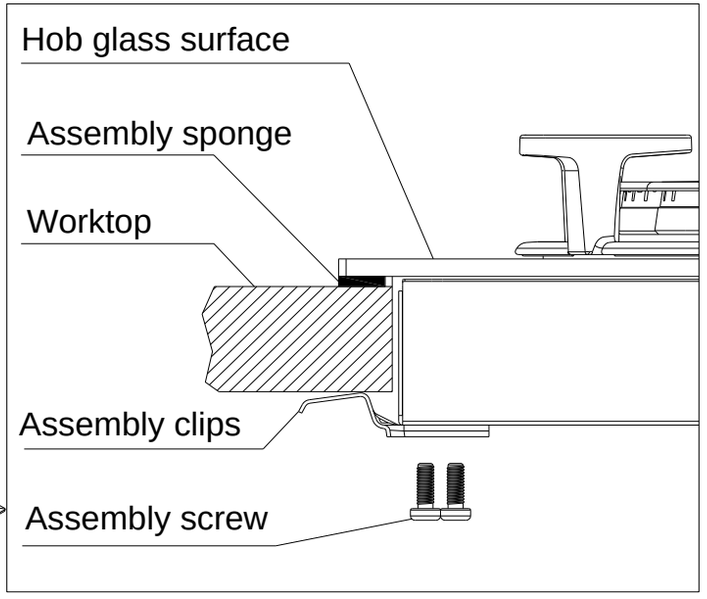
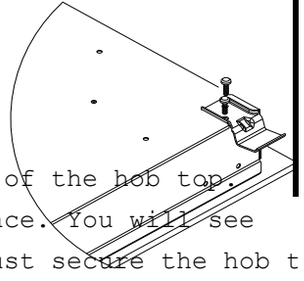


Figure-2



Please stick the sponge strip to the under-edges of the hob top.
Then you must install your hob into the worksurface. You will see
dimensions for housing (Figure 1) Finally, you must secure the hob t
the underside of the worksurface with connection clamps and screws (

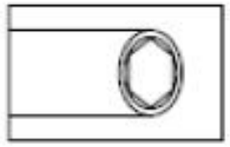
1- This appliance must be installed by a competent person and with particular attention to air circulation.
2- The housing must be heat resistant to a temperature of 95 °C as per EEC directives

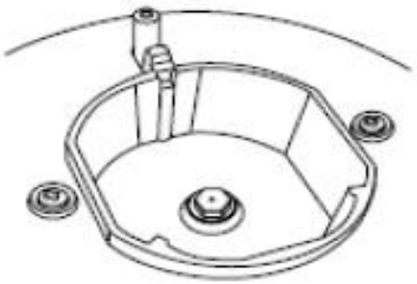
3 - TECHNICAL FEATURES OF YOUR COOKER

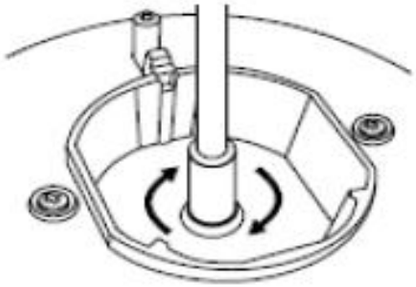
SPECIFICATIONS	BUILT-IN HOB	TABLE TOP HOB	BUILT IN GLASS HOB DOMINO	BUILT-IN GLASS HOB 60 cm	BUILT-IN GLASS HOB 70 cm	BUILT-IN GLASS HOB 90 cm
OUTER WIDTH	580 mm	580 mm	520 mm	520 mm	520 mm	520 mm
OUTER DEPTH	510 mm	510 mm	300 mm	590 mm	690 mm	860 mm
OUTER HEIGHT	85 mm	105 mm	116.5 mm	116,5 mm	116,5 mm	116,5 mm
SUPPLY VOLTAGE	220-240V , 50-60 H	220-240V , 50-60 H	220-240V , 50-60 H	220-240V , 50-60 H	220-240V , 50-60 H	220-240V , 50-60 H
HOT PLATE 145 mm	1000 W (opt)	1000 W (opt)	–	–	–	–

BURNER INJECTOR VALUES ACCORDING TO THE GAS TYPE			LPG	Natural Gas
			G 30-30 mbar	G 20-20 mbar
Big Burner	Injector	mm	0.85	1.15
	Power	KW	3.000	2.770
	Gas Flow	KW	0.236	0.253
Wok Burner	Injector	mm	0.96	1.30
	Power	KW	4.000	3.660
	Gas Flow	KW	0.315	0.332
Medium Burner	Injector	mm	0.65	0.97
	Power	KW	1.780	1.780
	Gas Flow	KW	0.140	0.167
Small Burner	Injector	mm	0.50	0.72
	Power	KW	0.88	0.990
	Gas Flow	KW	0.070	0.092

To adjust your oven acc. to the gas type, make the adjust. for reduced flame carefully by turning with a small scredriver as shown below on the scr.in the mid. of the gas cocks as well as nozzle changes.







Before making the connections of the appliance

appliance carefully. In this user Manual, there are important information

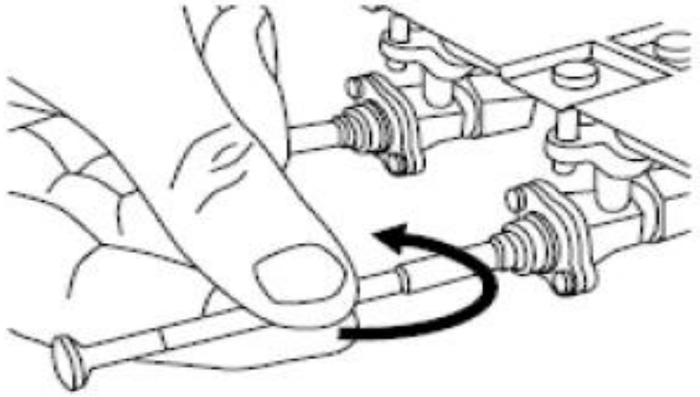
regarding your, our customers security, how you will use it and how you will make its ma

Note :

Some of the features specified in the Manual may not be available in your appliance.

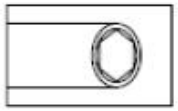
This user manual is prepared for more than one model.

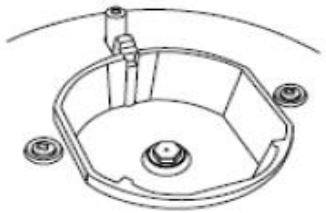
Recommended Flame Gas Cock Adjustment:	G30èG20,G25 From LPG to Nat.gas	G20,G25èG30 from Nat.gas to LPG
Big Burner	3 turns anticlockwise	3 turns clocwise
Med. Burner	2,5 turns anticlockwi	2,5 turns clockwise
Small Burner	2 turns anticlockwise	2 turns clockwise

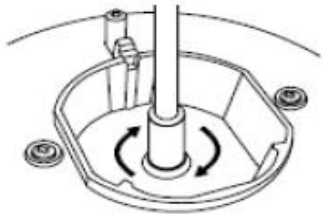


3 - TECHNICAL FEATURES OF YOUR COOKER (DOMINO HOBS)

SPECIFICATIONS	DOMINO SINGLE GAS HOB	DOMINA DOUBLE GAS HOB	DOMINO DOUBLE ELECTRIC HOB
OUTER WIDTH	580 mm	580 mm	580 mm
OUTER DEPTH	510 mm	510 mm	510 mm
OUTER HEIGHT	110 mm	110 mm	110 mm
SUPPLY VOLTAGE	220-240V, AC 50-60 Hz	220-240V, AC 50-60 Hz	220-240V, AC 50-60 Hz
HOT PLATE 145 mm	-	-	1000 W (opt)
HOT PLATE 180 mm	-	-	1500 W (opt)







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			G 30-30 mbar	G 20-20 mbar
Big Burner	Injector	mm	0.85	1.15
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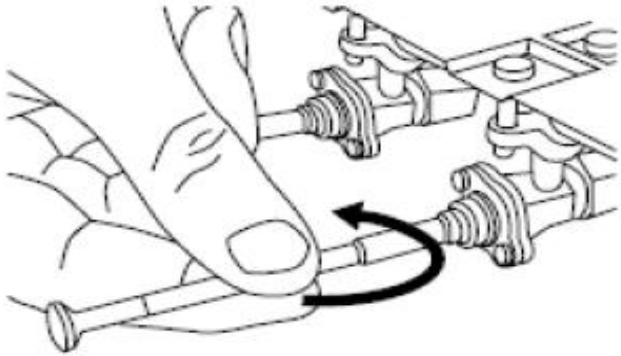
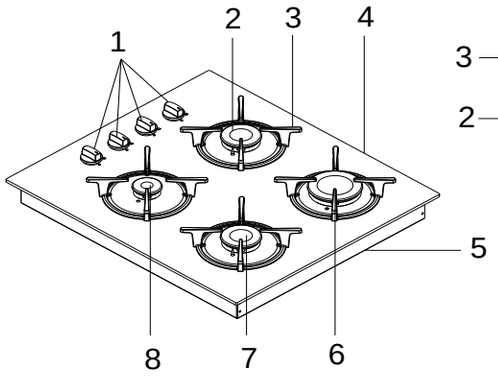


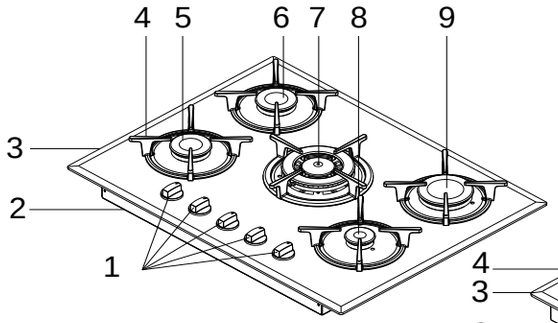
4 - IMPORTANT WARNINGS

1. *The setup conditions is written on the sticker rating label and also you will find your product information about gas*
2. *If the current rate of the fuse in your installation is less than 16 Amp, make a qualified electrician fit a 16 Amp fuse.*
3. *Since the plug of your cooker has earthing system, ensure using socket with erarth system. If it is used without earth our firm is not responsible for any loss which may arise*
4. *Keep the gas hose and electrical cable of your oven away from the hot areas, do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.*
5. *If the supply cord is damaged, it must be replaced by the manufacturer its services agent or simulary qualified person*
6. *Please connect your appliance with a suitable main valve*
7. *Connect your cooker to LPG or NG cock in shortest way and without any leakage. Min. 40 cm Max. 125 cm*
8. *When making gas leakage check, never use any flame type like those of lighter, matches, cigarette fire or similar ones*
9. *Usage of your appliance creates moisture and heath in the room it is placed, make sure that your kitchen is ventilated Maintain the natural ventilation ducts properly Or use cooker hood devices*
10. *When the cooker is being used, the reachable parts may be hot, Do not touch to hot parts directly and keep children*
11. *Before starting to use your appliance, keep curtain, tulle, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or on the appliance.*
12. *For disconnection from the supply mains having a contact seperation in all poles that provide full disconnection, must be incorporated in fixed wiring in accordance with the wiring rules.*
13. *Gas tapes are secured by locks. Do not turn before pressing the button.*
14. *Do not use cooker in potentially explosive atmospheres.*
15. *Pay attention to minimum health and safety requirement.*
16. The glass ceramic can be damaged by objects falling onto it.
17. *Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet s*
18. *If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of gl similar material which protect live parts*
19. *Pay attention to health and safety requirements – do not leave children un-supervised when cooking.*

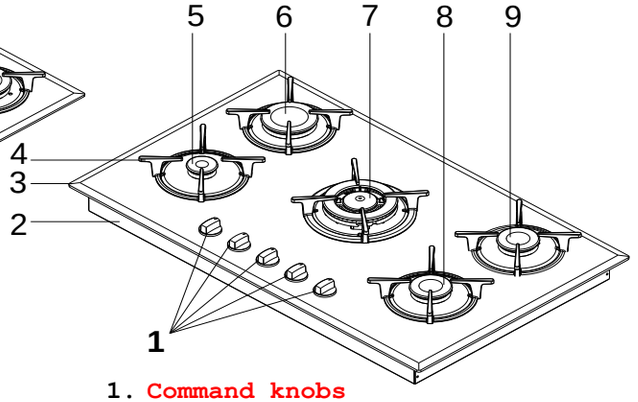
5 - DESCRIPTION OF THE COOKER AND CONTROL PANEL (FOR BUILT IN GLASS HOB)



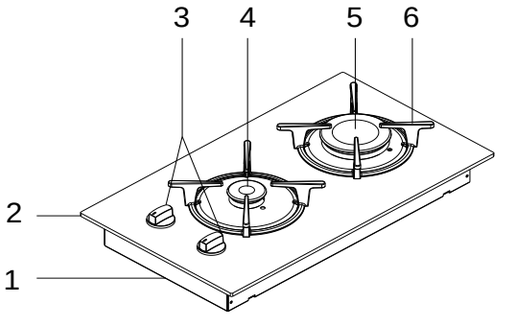
1. Command Knobs
2. Middle burner
3. Burner grids
4. Glass hob surface
5. Bottom cover
6. Big burner
7. Middle burner
8. Small burner



1. Command Knobs
2. Bottom cover
3. Round frame
4. Burner grids
5. Middle burner
6. Middle burner
7. Wok burner
8. Small burner
9. Big burner

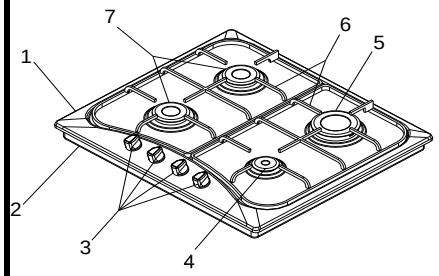


1. Command knobs
2. Bottom cover
3. Round frame
4. Burner grids
5. Small burner
6. Big burner
7. Wok burner
8. Middle burner
9. Middle burner

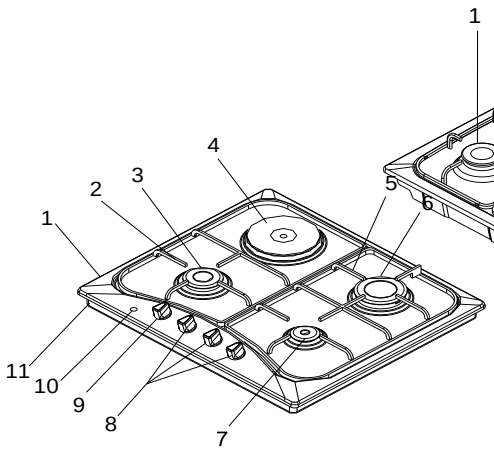


1. Bottom cover
2. Glass hob surface
3. Command Knobs
4. Small burner
5. Big burner
6. Burner grids

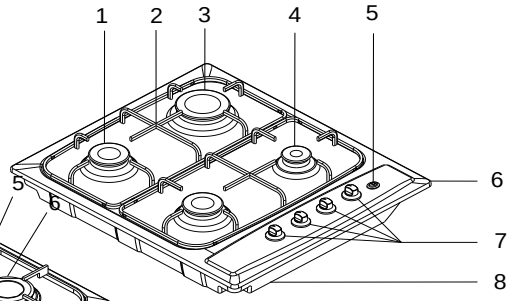
5 - DESCRIPTION OF THE COOKER AND CONTROL PANEL (FOR BUILT IN HOB)



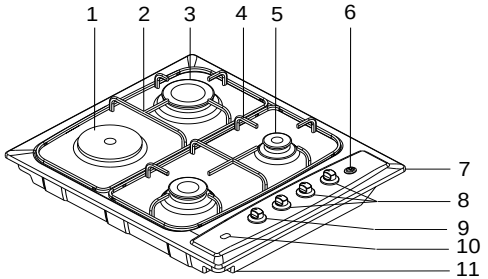
1. Hob body
2. Bottom cover
3. Command knobs
4. Small burner
5. Big burner
6. Grids
7. Middle burne



1. Hob body
2. Grid for Hot Plate
3. Middle burner
4. Hot plate 1000 W
5. Grid for gas burners
6. Big burner
7. Small burner
8. Command knobs for burners
9. Command knob for Hot Plate
10. Signal lamp

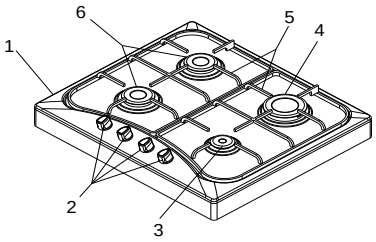


1. Middle burner
2. Grids
3. Big burner
4. Small burner
5. Ignition button
6. Hob body
7. Command knobs
8. Bottom cover

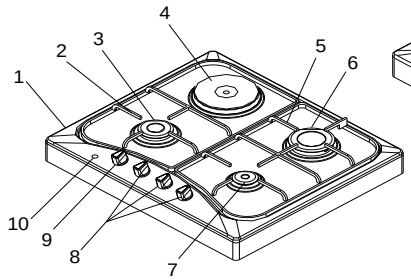


1. 1000 W hotplate
2. Grid for Hot plate
3. Big burner
4. Grid for gas burners
5. Small burner
6. Ignition button
7. Hob body
8. Command knobs for burner
9. Command knobs for HP
10. Signal lamp
11. Bottom cover

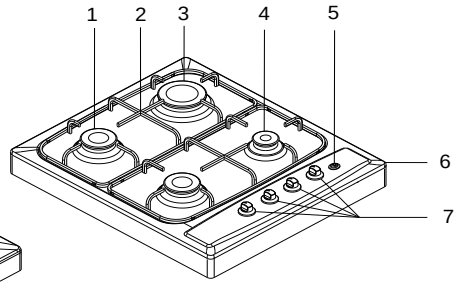
5 - DESCRIPTION OF THE COOKER AND CONTROL PANEL (FOR TABLE TOP HOB)



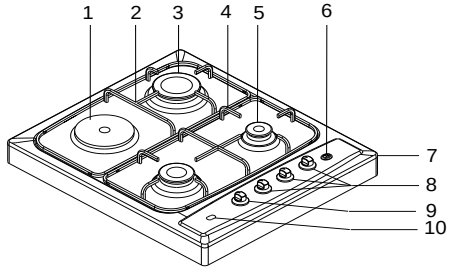
1. Hob body
2. Command knobs
3. Small burner
4. Big burner
5. Grids
6. Middle burne



1. Hob body
2. Grid for Hot plate
3. Middle burner
4. Hot plate 1000 W
5. Grid for gas burners
6. Big burner
7. Small burner
8. Command knobs for burners
9. Command knob for Hot plate
10. Signal lamp

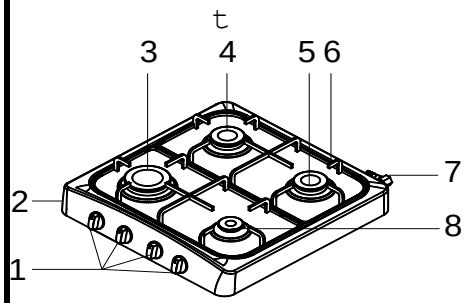


1. Middle burner
2. Grids
3. Big burner
4. Small burner
5. Ignition button
6. Hob body
7. Command knobs for burners

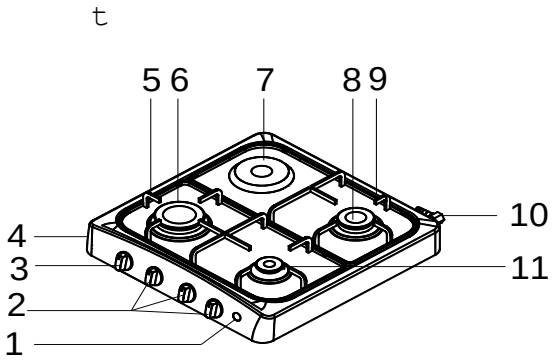


1. 1000 W Hot plate
2. Grid for Hot plate
3. Big burner
4. Grid for gas burners
5. Small burner
6. ıgnition button
7. Hob body
8. Command knobs for burners
9. Command knobs for Hot plat
10. Signal lamp

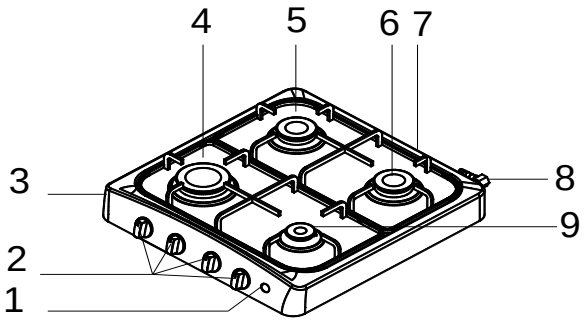
5 - DESCRIPTION OF THE COOKER AND CONTROL PANEL (FOR CLASIC TABLE TOP HOB)



1. Command knobs for burners
2. Hob body
3. Big burner
4. Middle burner
5. Middle burner
6. Grids
7. Hose entry
8. Small burner

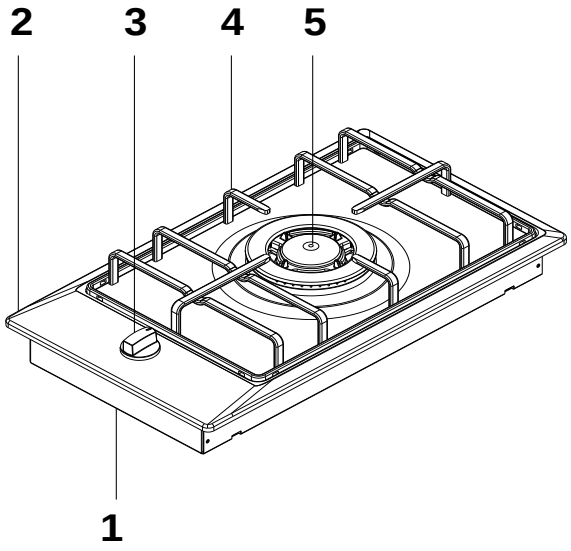


1. Ignition body
2. Command knobs for gas burners
3. Command knob for Hot plate
4. Hob body
5. Grid for gas burners
6. Big burner
7. Hot plate 1000 W
8. Middle burner
9. Grid for Hot plate
10. Hose entry
11. Small burner

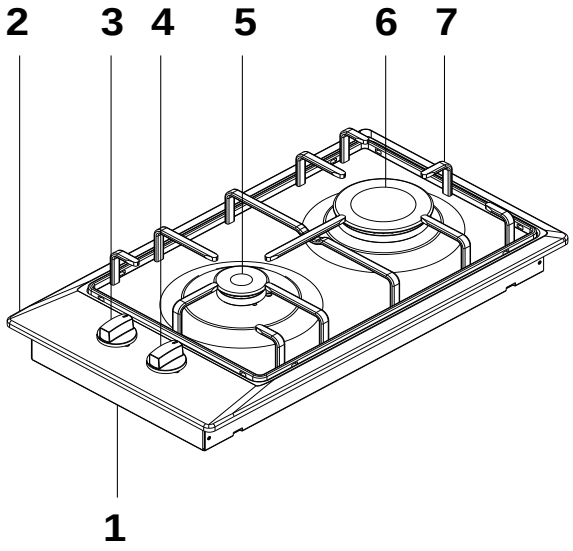


1. Ignition button
2. Command knobs for gas burners
3. Hob body
4. Big burner
5. Middle burner
6. Middle burner
7. Grids
8. Hose entry
9. Small burner

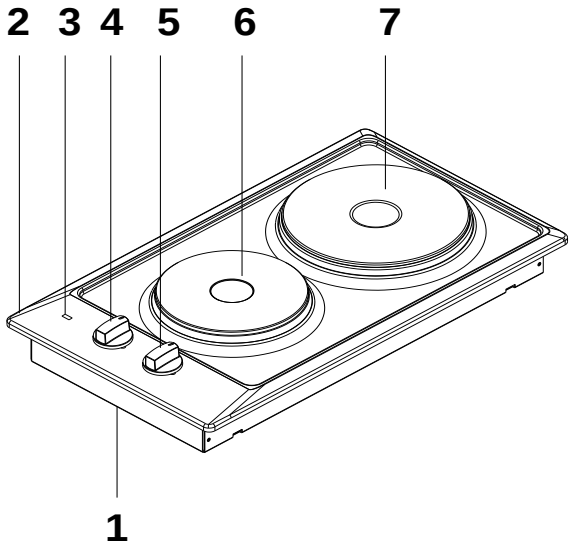
5 - DESCRIPTION OF THE COOKER AND CONTROL PANEL (FOR DOMINO BUILT-IN HOB)



1. Hob bottom cover
2. Hob top plate
3. Command knob
4. Hob grid
5. Wok burner



1. Hob bottom cover
2. Hob top plate
3. Command knob for auxiliary
4. Command knob for rapid bur
5. Auxiliary burner
6. Rapid burner
7. Hob grid



1. Hob bottom cover
2. Hob top plate
3. Signal lamp
4. Command knob for small hot plate
5. Command knob for big hot plate
6. Hot plate 1000 W (Rapid 1500 W)
7. Hot plate 1500 W (Rapid 1500 W)

6 - USING COOKER SECTION

Using Gas Burners :

In order to obtain maximum output, be careful that the saucepan which will be used should be flat bottomed, and use the saucepans with dimensions given herein belove. The valves controlling the gas cookers have special security mechanism. In order to light the cooker;

Large Cooker 24 - 28 cm *1. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left).*

Normal Cooker 18 - 22 cm *All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until*

Aux. Cooker 12 - 18 cm *ignition is performed. (OPTION)*

2. *Press on the lighter button by pressing on the switch forward and turning anticlockwise (left).*

	Closed	***Fully Open***	***Half Open***
It means Closed Position.			
Flame is extinguished	●		

**** In models with Gas Security System, when flame of the cooker is extinguished, control valve cuts off the gas automatically. (OPTION)***

Using Electric Hotplates :

Make adjustment by rotating the switch clockwise according to the heat level you wish to use for your electric cooker. When the warning lamp lights over the switch, this means that the cooker is engaged. When the cooking is over bring it back to position.

	LEVEL 1	**LEVEL 2**	**LEVEL 3**	**LEVEL 4**	**LEVEL 5**	**LEVEL 6**
145 mm	95 W	155 W	250 W	400 W	650 W	1000 W
145 mm Rapid	135 W	165 W	250 W	500 W	750 W	1500 W
145 mm Domino	250 W	750 W	1000 W			
180 mm Domino	500 W	1000 W	1500 W			
	Heating - at low cooking temperature		*at normal cooking temperature*		*Frying*	

** Electric Hotplates have standard of 3 or 6 temperature levels (as described herein above).depending on your cooker model that you can u maximum temperature.

When using first time, operate your electric hotplate in position 3 for 5 minutes. This will make the agent on your hotplate which is s

Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.

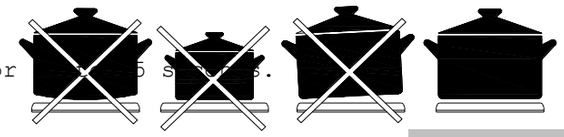
Using Burners :

The our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame trought with automatic ignition or match. You must wait a few second after the inflame to have press by tap knob and after you can make allow the knob. İf you can not made this operation you must try again. Do not ignite more than 15 second. After 15 second if the burner does not operate than stop the ignition and wait minimum 1 minute before try If the burner extinguised because of again.the any reason close the gas control valve and wait minimum 1 minute in order to operate again.

Using Burners with Flame Failure Device fitted :

Select the burner required, depress and turn the gas control to maximum flame, hold down for 5 s once the flame is established the control knob can be released

If the burner fails to stay lit, repeat the procedure, but increase the length of time the control knob is held down.



7 - MAINTENANCE and CLEANING

1. *Disconnect the plug supplying electricity for the cooker from the socket and cutoff the gas by closing th*
2. *While cooker is operating or shortly after it starts operating, it is exteremely hot. You must avoid touc*
3. *Never clean the interior part, panel, grids, burner cover and all other parts of the cooker by the tools .*
   mesh or knife. Do not use abrasive, scratching agents and detergents.
4. *After cleaning the interior parts of the cooker with a soapy cloth, rinse it and then dry thoroughly with*
5. *Do not clean your cooker with steame cleaners.*
6. *Wash the heads of the burners sometimes with soapy water and clean the gas ducts by means of a brush.*
7. *Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.*
8. *Do not splash water onto the cooker.*
9. *Clean removable burner parts with a hot soap solution. Do not clean in the dishwasher.*
10. *Do not immerse burners or pan rests in water while they are still hot*